



## The French Laundry Cookbook (The Thomas Keller Library)

By Thomas Keller

Download now

Read Online 

**The French Laundry Cookbook (The Thomas Keller Library)** By Thomas Keller

2014 marks the twentieth anniversary of the acclaimed French Laundry restaurant in the Napa Valley—“the most exciting place to eat in the United States” (*The New York Times*). The most transformative cookbook of the century celebrates this milestone by showcasing the genius of chef/proprietor Thomas Keller himself. Keller is a wizard, a purist, a man obsessed with getting it right. And this, his first cookbook, is every bit as satisfying as a French Laundry meal itself: a series of small, impeccable, highly refined, intensely focused courses.

Most dazzling is how simple Keller's methods are: squeegeeing the moisture from the skin on fish so it sautées beautifully; poaching eggs in a deep pot of water for perfect shape; the initial steeping in the shell that makes cooking raw lobster out of the shell a cinch; using vinegar as a flavor enhancer; the repeated washing of bones for stock for the cleanest, clearest tastes.

From innovative soup techniques, to the proper way to cook green vegetables, to secrets of great fish cookery, to the creation of breathtaking desserts; from beurre monté to foie gras au torchon, to a wild and thoroughly unexpected take on coffee and doughnuts, *The French Laundry Cookbook* captures, through recipes, essays, profiles, and extraordinary photography, one of America's great restaurants, its great chef, and the food that makes both unique.

One hundred and fifty superlative recipes are exact recipes from the French Laundry kitchen—no shortcuts have been taken, no critical steps ignored, all have been thoroughly tested in home kitchens. If you can't get to the French Laundry, you can now re-create at home the very experience *Wine Spectator* described as “as close to dining perfection as it gets.”

 [Download The French Laundry Cookbook \(The Thomas Keller Lib  
...pdf](#)

 [Read Online The French Laundry Cookbook \(The Thomas Keller L  
...pdf](#)

# The French Laundry Cookbook (The Thomas Keller Library)

*By Thomas Keller*

## The French Laundry Cookbook (The Thomas Keller Library) By Thomas Keller

2014 marks the twentieth anniversary of the acclaimed French Laundry restaurant in the Napa Valley—“the most exciting place to eat in the United States” (*The New York Times*). The most transformative cookbook of the century celebrates this milestone by showcasing the genius of chef/proprietor Thomas Keller himself. Keller is a wizard, a purist, a man obsessed with getting it right. And this, his first cookbook, is every bit as satisfying as a French Laundry meal itself: a series of small, impeccable, highly refined, intensely focused courses.

Most dazzling is how simple Keller's methods are: squeegeeing the moisture from the skin on fish so it sautées beautifully; poaching eggs in a deep pot of water for perfect shape; the initial steeping in the shell that makes cooking raw lobster out of the shell a cinch; using vinegar as a flavor enhancer; the repeated washing of bones for stock for the cleanest, clearest tastes.

From innovative soup techniques, to the proper way to cook green vegetables, to secrets of great fish cookery, to the creation of breathtaking desserts; from beurre monté to foie gras au torchon, to a wild and thoroughly unexpected take on coffee and doughnuts, *The French Laundry Cookbook* captures, through recipes, essays, profiles, and extraordinary photography, one of America's great restaurants, its great chef, and the food that makes both unique.

One hundred and fifty superlative recipes are exact recipes from the French Laundry kitchen—no shortcuts have been taken, no critical steps ignored, all have been thoroughly tested in home kitchens. If you can't get to the French Laundry, you can now re-create at home the very experience *Wine Spectator* described as “as close to dining perfection as it gets.”

## The French Laundry Cookbook (The Thomas Keller Library) By Thomas Keller Bibliography

- Sales Rank: #7248 in Books
- Brand: Artisan Publishers
- Published on: 1999-11-01
- Original language: English
- Number of items: 1
- Dimensions: 11.25" h x 1.25" w x 11.31" l, 5.25 pounds
- Binding: Hardcover
- 336 pages

 **Download** [The French Laundry Cookbook \(The Thomas Keller Lib ...pdf](#)

 **Read Online** [The French Laundry Cookbook \(The Thomas Keller L ...pdf](#)

## Download and Read Free Online *The French Laundry Cookbook* (The Thomas Keller Library) By Thomas Keller

---

### Editorial Review

#### Amazon.com Review

To eat at Thomas Keller's Napa Valley restaurant, The French Laundry, is to experience a peak culinary experience. In *The French Laundry Cookbook*, Keller articulates his passions and offers home cooks a means to duplicate the level of perfection that makes him one of the best chefs in the U.S. and, arguably, the world.

This cookbook provides 150 recipes exactly as they are used at Keller's restaurant. It is also his culinary manifesto, in which he shares the unique creative processes that led him to invent Peas and Carrots--a succulent pillow of a lobster paired with pea shoots and creamy ginger-carrot sauce--and other high-wire culinary acts. It offers unimagined experiences, from extracting chlorophyll to use in coloring sauces to a recipe for chocolate cake accompanied by red beet ice cream and a walnut sauce. You are urged to follow Keller's recipes precisely and also to view them as blueprints. To keep them alive, they must be infused with your own commitment to perfection and pleasure, as you define those terms.

Keller's story, shared through the writing of Michael Ruhlman, shows how this chef was both born and made. After winning rave reviews when he was still in his 20s, it took a more experienced chef throwing a knife at him because he did not know how to truss a chicken to open his eyes to the importance of the discipline and techniques of classical French cooking. To acquire these fundamental skills, he apprenticed at eight of the finest restaurants in France.

Grounded in classic technique, Keller's cooking is characterized by traditional marriages of ingredients, assembled in breathtakingly daring new ways, such as Pearls and Oyster, glistening caviar and oysters served on a bed of creamy pearl tapioca. Continually piquing the palate, his meals are a procession of 5 to 10 dishes, all small portions vibrantly composed. For example, Pan Roasted Breast of Squab with Swiss Chard, Seared Foie Gras, and Oven-Dried Black Figs require just three birds to serve six. The result: you are never sated, always stimulated.

The 200 photographs by Deborah Jones include more than just beauty shots: they show how to prepare various dishes; how Keller, shown stroking a whole salmon, respects his ingredients; and how the perfection of baby fava beans still nestled in the downy lining of their succulent pod, or the seduction of an abundance of fresh caviar, calls out the best from the chef. --*Dana Jacobi*

#### From Publishers Weekly

"Cooking is not about convenience, and it's not about shortcuts. Take your time. Move slowly and deliberately, and with great attention," writes Keller, the owner of the French Laundry in Napa Valley who was named 1997's best chef in America by the James Beard Foundation. At a decidedly unhurried pace, Keller delivers 150 recipes that reflect the perfectionism that catapulted him to national acclaim. With few exceptions (e.g., Gazpacho, Eric's Staff Lasagne), recipes are haute, labor-intensive preparations: Lobster Consommé en Gelée, Warm Fruitwood-Smoked Salmon with Potato Gnocchi and Balsamic Glaze, or Braised Stuffed Pig's Head. Tongue-in-cheek recipe names like "Macaroni and Cheese" (aka Butter-Poached Maine Lobster with Creamy Lobster Broth and Mascarpone-Enriched Orzo) and "Banana Split" (actually, Poached Banana Ice Cream with White Chocolate-Banana Crepes and Chocolate Sauce) belie the complexity of the dishes. Throughout, Keller conveys his vision as a culinary artist in spare, meticulous prose, emphasizing form over expedience: "the great challenge [of cooking] is... to derive deep satisfaction from the mundane." (Nov..

- is... to derive deep satisfaction from the mundane." (Nov.)

Copyright 1999 Reed Business Information, Inc.

From Library Journal

Although this stunning work is structured in chapters ranging from canapés to desserts, to consider it merely a "cookbook" would be to trivialize its content and impact. The French Laundry (in Yountville, CA) is one of the most important restaurants in the United States, and owner Keller is an articulate chef with culinary principles. His philosophy: the palate gets weary, so small and often exotic courses should be designed to maximize the experience of each flavor and texture. He defends tradition, e.g., chickens must be trussed, and yet each recipe is startlingly original. Although this is a complex book for the average busy person--Keller advises: "Take your time. Take a long time"--there are also fairly simple dishes. Epitomizing a love of ingredients (there is a resource guide to esoterica) and an almost magical approach to food, this is required for any real "cookbook" collection.

-Wendy Miller, Lexington P.L., KY

Copyright 2000 Reed Business Information, Inc.

## **Users Review**

### **From reader reviews:**

#### **Yael Whitehead:**

The actual book *The French Laundry Cookbook* (The Thomas Keller Library) will bring you to definitely the new experience of reading any book. The author style to clarify the idea is very unique. If you try to find new book to see, this book very acceptable to you. The book *The French Laundry Cookbook* (The Thomas Keller Library) is much recommended to you you just read. You can also get the e-book in the official web site, so you can more easily to read the book.

#### **William Jimenes:**

The book untitled *The French Laundry Cookbook* (The Thomas Keller Library) contain a lot of information on it. The writer explains the woman idea with easy approach. The language is very straightforward all the people, so do definitely not worry, you can easy to read it. The book was authored by famous author. The author will take you in the new period of time of literary works. It is easy to read this book because you can keep reading your smart phone, or gadget, so you can read the book throughout anywhere and anytime. In a situation you wish to purchase the e-book, you can open up their official web-site in addition to order it. Have a nice read.

#### **James Fulk:**

In this age globalization it is important to someone to receive information. The information will make professionals understand the condition of the world. The health of the world makes the information quicker to share. You can find a lot of recommendations to get information example: internet, newspapers, book, and soon. You will see that now, a lot of publisher in which print many kinds of book. The particular book that recommended for your requirements is *The French Laundry Cookbook* (The Thomas Keller Library) this book consist a lot of the information on the condition of this world now. This particular book was represented just how can the world has grown up. The vocabulary styles that writer use to explain it is easy

to understand. The particular writer made some exploration when he makes this book. That's why this book ideal all of you.

**Lyle Morales:**

Do you like reading a book? Confuse to looking for your preferred book? Or your book was rare? Why so many query for the book? But just about any people feel that they enjoy for reading. Some people likes looking at, not only science book and also novel and The French Laundry Cookbook (The Thomas Keller Library) or perhaps others sources were given knowledge for you. After you know how the great a book, you feel would like to read more and more. Science e-book was created for teacher or maybe students especially. Those textbooks are helping them to put their knowledge. In various other case, beside science e-book, any other book likes The French Laundry Cookbook (The Thomas Keller Library) to make your spare time a lot more colorful. Many types of book like here.

**Download and Read Online The French Laundry Cookbook (The Thomas Keller Library) By Thomas Keller #I0X9BQKHEW1**

## **Read The French Laundry Cookbook (The Thomas Keller Library) By Thomas Keller for online ebook**

The French Laundry Cookbook (The Thomas Keller Library) By Thomas Keller Free PDF d0wnl0ad, audio books, books to read, good books to read, cheap books, good books, online books, books online, book reviews epub, read books online, books to read online, online library, greatbooks to read, PDF best books to read, top books to read The French Laundry Cookbook (The Thomas Keller Library) By Thomas Keller books to read online.

### **Online The French Laundry Cookbook (The Thomas Keller Library) By Thomas Keller ebook PDF download**

#### **The French Laundry Cookbook (The Thomas Keller Library) By Thomas Keller Doc**

**The French Laundry Cookbook (The Thomas Keller Library) By Thomas Keller Mobipocket**

**The French Laundry Cookbook (The Thomas Keller Library) By Thomas Keller EPub**